

Barb's Chocolate Cake

Ingredients

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| 2 eggs | 1/4 teaspoon salt |
| 1 cup white sugar | 1 cup boiling water |
| 2 tablespoons butter, softened | 1 cup semisweet chocolate chips |
| 1 cup vegetable oil | 1/2 cup butter, softened |
| 1/2 cup unsweetened cocoa powder | 1 cup confectioners' sugar |
| 1/2 cup buttermilk | 2/3 cup unsweetened cocoa powder |
| 1 teaspoon vanilla extract | 1 teaspoon vanilla extract |
| 2 1/4 cups all-purpose flour | 2 tablespoons milk |
| 1 1/2 teaspoons baking powder | 1 tablespoon strong brewed coffee |
| 1 1/2 teaspoons baking soda | |

Directions

- ❖ In a large mixing bowl, add the following ingredients one at a time, beating well after each addition: eggs, white sugar, 2 tablespoons butter or margarine, oil, 1/2 cup cocoa, buttermilk and vanilla. (Instead of buttermilk you can use 3 tablespoons softened butter or margarine, 1/2 cup milk and 1 tablespoon vinegar.)
- ❖ Sift the flour, baking powder, baking soda, and salt; add to the sugar and egg mixture. Blend well. Fold in the boiling water.
- ❖ Place batter in two greased and floured 8 inch round cake pans. Sprinkle 1/2 cup chocolate chips over each pan. Bake at 350 degrees F (175 degrees C) for 25 minutes. Cool.
- ❖ To Make the Icing: Begin by beating together 1/2 cup butter or margarine, confectioners' sugar and 2/3 cup cocoa; add 1 teaspoon vanilla, milk and coffee. Beat until very smooth. Add more confectioners' sugar until you obtain the consistency you want. Spread on cake.

